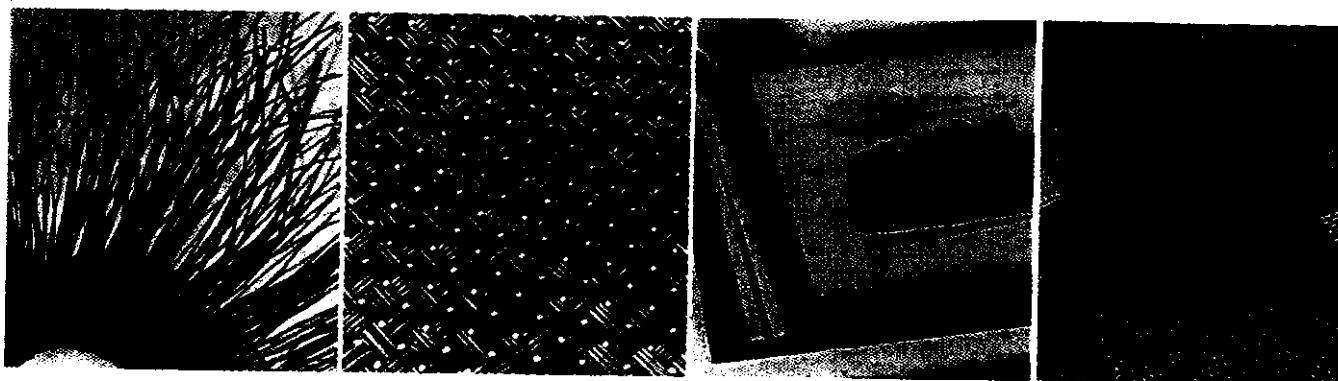


## **EXHIBIT B**

731.05 The Industry By Matt Lee and Ted Lee

# Fiber Optic

A low-end plastic fabric moves from the patio to the city's top tables.



**T**he interior of the Manhattan restaurant *Crave* is composed of meticulously sourced materials designed to make diners take notice. Panels of hand-etched leather, including a table-top wall, are made from bookbinders' cut skin. The floors are of original, hard Breton and Walnut. When the tables have been carried

selected because it would darken to a handsome red over time.

But it wasn't clear that the restaurant would succeed when the restaurant opened in spring, 2001, according to *Crave's* first and only operator, Nate Cholewicki, who was in charge of design.

The restaurant's design was a mix of materials, including leather, wood, and metal. Cholewicki said that the design was a mix of materials, including leather, wood, and metal.

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bowl that was picniclike," Cholewicki said recently in her Flatiron studio. "And what I envisioned was those 50's plastic mesh lawn chairs."

Cholewicki began working with a designer who had a mesh that she found in an industrial fabrics library in Manhattan. She quickly understood how and why the fabric was listed being made concave. Still, she was taken with the material.

The 10-brainer was a trade-off.

Cholewicki knew that the plastic material was coming at a high price. She said that the material was coming at a high price. She said that the material was coming at a high price.

Such work is harder to come by than the other materials. Cholewicki said that the material was coming at a high price. She said that the material was coming at a high price.

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Photographs by Ben Sachs for the

THE PRICE OF  
A FINE PLACE  
WITH A VIBE  
\$100

YEAR VINTAGE WAS  
INVENTED 1928

FEET OF A BAL  
ON HEAD IN A SINGLE  
BASKET WEAVE  
CHOLEWICKI  
PLATE MAT 194

## The Arsenal By Amanda Hesser

owners. Whether it looks organic or more steel-like, the mat is a smart-looking frame for a \$22 plate of house-cured foie gras. And it is hand-washable, which means restaurants can eliminate the cost of laundering tablecloths. The current rate for laundry service, about \$1 per tablecloth, seems like small change until you calculate: at Annisa, a 13-table operation in the West Village, the cleaning bill is about \$7,000 per year. (That doesn't include napkins, aprons and chefs' jackets.)

Still, some restaurateurs, even Tom Colicchio, executive chef at Craft, were initially apprehensive about plastic.

"The whole idea of Craft — the design imperative — was to use all-natural materials, to show how everything is put together and to be very tactile in general," Kate Grieco said. "Everything in the restaurant is wood and slate."

But Grieco thought the plastic mats were subtle enough to work with the restaurant's interiors. The place mats were as much of a hit as the restaurant's artisanal dishes. Craft began to sell its overstock directly to customers. (Now diners are referred to Barneys.) The mats are also on the tables at Craftsteak in Las Vegas, and they will be on the tables when Craft opens in Dallas in 2006.

It didn't hurt that Chilewich introduced her place mats to the restaurant market at an opportune time. Over the last decade, the silver-service atmosphere of high-end restaurants has been replaced with a more casual but high-design look. And if you have invested in custom Christian Lacroix tables, as Mercer Kitchen did, you are more inclined to highlight the wenge wood rather than to drape a white tablecloth over it. Regardless, you need to put something down to protect your investment against spilled red wine, grease, vomit and dropped meals.

So the only place that is technically having problems, which means that the officers are actually looking for a few bad apples, is the police station. The station is the place where the cops are, and the Friedman family is always in the front of the line. Manager, who chose Chudewich man, for Long and Friedman. A few years later, the officers were looking for a few bad apples, and the Friedman family was the first to be found. The Friedman family was the first to be found.

[illegible]

The hallmarks of French food — the silkiness of a *roie gras terrine*, the crunch of duck skin, the weightless delicacy of a good *soufflé* — are often about texture. On a recent trip to Paris, I noticed that the texture that seemed to be on every chef's mind was the sort of wobbly chill of *gelées* — which are essentially Jell-O made with real flavors. Chefs blend fruit and vegetable juices, and even broths, with plain gelatin, then use bits of the chilled *gelées* as a flavoring component — lemon verbena *gelée* in a lobster salad, say, or squares of plum *gelée* surrounding an almond cake. One chef dotted a salad of asparagus and beets with a version made from chicken stock and dressed the vegetables with a spicy paprika vinaigrette. *Gelées* can be loose or firm. One packet of powdered gelatin mixed with two cups of liquid will yield a firm *gelée*. They are an especially handy touch in summer, when a cool and sparkling spoonful can intensify a dish's flavor at the same time it refreshes. At L'Entredueu, a bistro, strawberries were sucked beneath clear pink beads of Cordon *gelée* (Cordon is a sweet, lightly fizzy rosé) and topped with a *fromage blanc* sorbet. Here, I've used raspberries in place of strawberries and layered the *gelée*, *fromage blanc* and fruit in glasses, like a *parfait*.

Crab Salad  
With Tomato-Sake Gelée

- 24 pound ripe tomatoes, chopped
- 1/4 cup sake
- Salt
- 1 packet gelatin, softened in 3 tablespoons water
- 1 pound jumbo lump crabmeat or cooked and peeled small shrimp

- Zest of 1 lemon
- Juice of ½ lemon
- 1 tablespoon olive oil
- 8 basil leaves, very thinly sliced
- Freshly ground black pepper
- ½ cup finely diced cucumber

1. Purée the tomatoes in a food processor. Strain through a fine-meshed sieve into a small saucepan. This should yield about 1 cup liquid. Add the juice to the tomato water and heat over a medium-low flame until very warm to the touch. Season to taste with salt. Remove from the heat and stir in the gelatin until it is fully dissolved. Pour into a pie dish or other baking dish. Chill until firm.
2. Just before serving, put the crab in a bowl. Add the lemon juice, water, juice of 1/2 lemon, basil. Season with salt and pepper and toss lightly. Place a small mound of one side of each of 6 plates.
3. Unmold just the gelée, reserving the rest for another use. Cut with gear wheels and may (for instance) and chop into small pieces. Spoon in a line or hurricane shape next to the crab. Then spoon the cucumber next to the gelée tomato.

From the Gate With Rapture's  
And From age Black



4. The `bits` table specifies the bit  
 positions of the input and output  
 data. The `bits` table is defined as  
 follows:
- ```

table bits {
  input {
    int[1] in;
  }
  output {
    int[1] out;
  }
  in[0] <- 0;
  out[0] <- 0;
}
  
```